

## Green Beans and Mushrooms

2 pounds fresh green beans  
2 cups sliced fresh mushrooms  
1/4 cup water  
1-1/2 teaspoons chicken bouillon granules  
1 teaspoon dried thyme  
1/4 teaspoon ground black pepper

Rinse the beans with cool water. Trim the ends and cut into 1-inch pieces. Place the beans and remaining ingredients in a 3-quart pot and stir to mix well.

Bring the beans to a boil over medium heat, then reduce the heat to low. Cover and stir occasionally for 12-15 minutes, or until the beans are just tender. Serve immediately.

Yield: 12 servings



### NUTRITION FACTS (PER 1/2-CUP SERVING)

Calories: 29   Cholesterol: 0 mg   Fat: 0.2 g   Fiber: 2.7 g   Protein: 1.7 g   Sodium: 132 mg

Source: *Fat-Free Holiday Recipes*